

CENTER FOR DAIRY TECHNOLOGY COMMERCIALIZATION

CENTER

Established in 1998, the main goal of this Center is to commercialize technologies developed at the Western Dairy Center, whose research is funded by a consortium of dairy food companies, for a variety of applications in the dairy industry.

TECHNOLOGY

Current technologies being considered for commercialization include: *Brevibacteria* as a flavor adjunct for Cheddar cheese, enzyme technology to whiten skim milk, production of flavored cheese using high pressure injection technology, and the manufacture of specialty cheese from goat milk. Subsequent areas of interest are the use of textured whey proteins for use as a meat extender and whey permeate as an antioxidant in meat.

ACCOMPLISHMENTS

Two inventions were disclosed: one in the area of antioxidation properties of whey permeates in meat, and the other in the area of textured whey protein as a meat extender. A patent application was filed for the manufacture of lower-fat and fat-free pizza cheese. A new patent was issued for Center technology for a novel way of manufacturing mozzarella cheese. A license to produce and sell *Brevibacteria* was issued to **DSM Food Specialties**, Millville, Utah. A new company was started - **Shepherds Goat and Sheep Products**, LLC, Tooele, Utah.

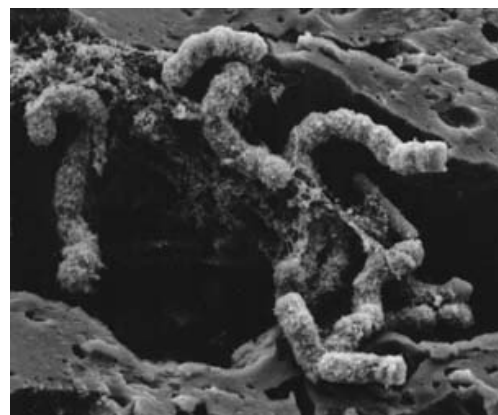
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Can You I magine...

... using low-fat or fat-free cheese in your pizza? Adding value to existing dairy products, e.g. whiter skim milk, flavors to cheeses; and new uses for dairy byproducts, eg. whey proteins?

THE CENTER COMMERCIALIZES
TECHNOLOGIES DEVELOPED BY THE
WESTERN DAIRY CENTER WHOSE
RESEARCH IS FUNDED BY A
CONSORTIUM OF FOOD COMPANIES.



Bacteria, in mozzarella cheese production.